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*INSTRUCTIONS FOR THE INSTALLER: these are intended for the **qualified engineer** who is to install, commission and test the appliance.*

INSTRUCTIONS FOR THE USER: these provide recommendations for use, a description of the controls and the correct procedures for cleaning and maintaining the appliance.

1. PRECAUTIONS FOR SAFETY AND USE

THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE. TAKE GOOD CARE OF IT AND KEEP IT TO HAND THROUGHOUT THE OVEN'S LIFE CYCLE. WE URGE YOU TO READ THIS MANUAL AND ALL THE INFORMATION IT CONTAINS CAREFULLY BEFORE USING THE OVEN. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED STAFF IN COMPLIANCE WITH THE RELEVANT REGULATIONS. THIS OVEN IS INTENDED FOR PROFESSIONAL USE AND COMPLIES WITH THE **EEC DIRECTIVES** CURRENTLY IN FORCE. THE APPLIANCE IS BUILT TO PROVIDE THE FOLLOWING FUNCTION: **COOKING AND HEATING FOODS**; ALL OTHER USES ARE TO BE CONSIDERED IMPROPER.
THE MANUFACTURER DECLINES ALL LIABILITY FOR USES OTHER THAN THOSE STATED ABOVE.

NEVER LEAVE PACKAGING RESIDUES UNATTENDED IN THE HOME. SEPARATE THE VARIOUS PACKAGING MATERIALS BY TYPE AND CONSIGN THEM TO THE NEAREST SEPARATE DISPOSAL CENTRE.

THE APPLIANCE MUST BE CONNECTED TO EARTH IN COMPLIANCE WITH ELECTRICAL SYSTEM SAFETY REGULATIONS.

IF THE MAIN ELECTRICAL CONNECTION IS TO BE MADE BY MEANS OF A PLUG AND SOCKET, THEY MUST BOTH BE OF THE SAME TYPE AND MUST BE CONNECTED TO THE POWER SUPPLY LEAD IN ACCORDANCE WITH THE RELEVANT REGULATIONS.
NEVER DISCONNECT THE PLUG BY PULLING ON THE CABLE.

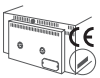
NEVER OBSTRUCT THE OPENINGS PROVIDED FOR VENTILATION OR HEAT DISPERSAL.

IMMEDIATELY AFTER INSTALLATION, CARRY OUT A QUICK TEST ON THE OVEN FOLLOWING THE INSTRUCTIONS PROVIDED LATER IN THIS MANUAL. IF THE APPLIANCE FAILS TO OPERATE, DISCONNECT IT FROM THE ELECTRICAL MAINS AND CONTACT YOUR NEAREST SERVICE CENTRE. **NEVER ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.**

AFTER EACH USE OF THE OVEN, ALWAYS CHECK THAT THE CONTROL KNOBS ARE TURNED TO **0** (OFF).

NEVER PLACE FLAMMABLE OBJECTS IN THE OVEN: IF IT SHOULD ACCIDENTALLY BE SWITCHED ON, THIS MIGHT CAUSE A FIRE.

THE APPLIANCE BECOMES VERY HOT DURING USE. OVEN GLOVES SHOULD ALWAYS BE WORN.



THE NAMEPLATE WITH THE TECHNICAL DATA, SERIAL NUMBER AND MARK IS IN A VISIBLE POSITION ON THE BACK OF THE OVEN.
THIS NAMEPLATE MUST NEVER BE REMOVED.

THE APPLIANCE IS INTENDED FOR PROFESSIONAL USE BY TRAINED STAFF. KEEP CHILDREN AT A SAFE DISTANCE AND NEVER ALLOW THEM TO PLAY WITH IT.

THE HARDNESS OF THE WATER USED FOR STEAM COOKING **MUST NOT EXCEED 10-11°F.** USE TAP-WATER TREATED WITH A PURIFIER/SOFTENER SYSTEM.

THE OVEN'S SIZE IS CALCULATED FOR A MAXIMUM LOAD OF 7 KG.

THIS APPLIANCE IS MARKED ACCORDING TO THE EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE).
THIS GUIDELINE IS THE FRAME OF A EUROPEAN-WIDE VALIDITY OF RETURN AND RECYCLING ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT.

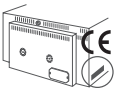
BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.

The manufacturer declines all responsibility *for injury or damage caused by failure to comply with the above regulations or deriving from tampering with even just one part of the appliance and the use of non-original spare parts.*

2. INSTALLING THE OVEN

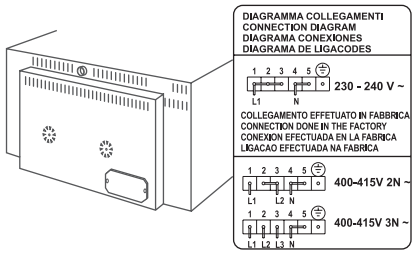
The oven is designed for free-standing installation on a horizontal work-top. It must be far enough from the wall behind it to allow easy access to the terminal board for connection of the power supply lead. Installation must be carried out by a ***qualified engineer*** *in compliance with the relevant EEC DIRECTIVES.*

2.1 Electrical connection

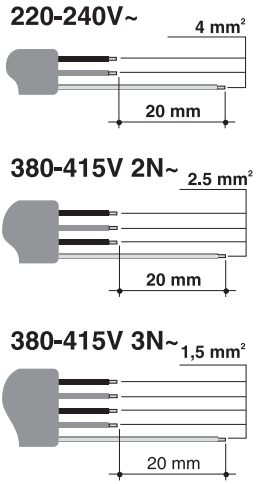


Check that the power supply voltage and size are as specified on the nameplate on the back of the oven. **This nameplate must never be removed.**

The oven is fitted with a H07RN-F three-core cable for operation at **240-240V~**.
For operation at **380-415V2N~** or **380-415V3N~**, the power supply cable has to be replaced and the connection to the terminal board modified. The terminal board can be accessed by removing the panel on the back of the oven.



The power supply lead supplied is of H07RN-F type, gauge 3 x 4 mm².
*For operation at **380-415V2N~** or **380-415V3N~**, the power supply cable has to be replaced with one of H07RN-F type. The gauge of the wires in the new cable must be at least 2.5-1.5 mm² (4 x 2.5 mm² - 5 x 1.5 mm²), bearing in mind that the earth wire (yellow-green) must be at least 20 mm longer at the end for connection to the oven.*



In case of connection to the electrical mains by means of socket and pin, the connection must be completed with a three-pin plug of suitable rating (25A), or, for operation at **380-415V2N~** / **380-415V3N~**, a five-pin plug (16A). The power supply plug and wall socket must be of the same type (in compliance with CEI standards). Check that the power supply line is properly earthed. The use of reductions, adapters or junctions is not recommended.

If a permanent connection to the electrical mains is used, the appliance's power supply line must be fitted with an omnipolar breaking device with contact breaking gap of at least **3 mm**, located in an easily accessible position close to the appliance itself.

WARNING: if the mains voltage drops below 190 VAC there might be an impairment of the oven's performance; this is not due to the appliance itself.

2.2 Safety thermostat

The oven is fitted with a safety device tripped in case of a serious malfunction. To reset the safety device, call the after-sales service.

The manufacturer declines all responsibility for injury or damage caused by failure to comply with the above regulations or deriving from tampering with even just one part of the appliance.

2.3 Levelling

Level the oven by means of its four adjustable feet. To make the adjustment, undo the lock-nut and unscrew the foot. The adjuster screw travel is 10 mm.

2.4 Connection to the water supply

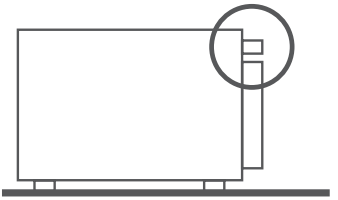
Connect the water inlet connection on the rear to a water supply outlet having ¾ **gas** threaded connection, taking care to screw tightly to the hose.

If the water supply pipe is new or has been unused for a long time, before making the connection turn the water on and allow it to flow out to ensure that it is clear and free from impurities. Otherwise, the water inlet may become fouled, damaging the oven.

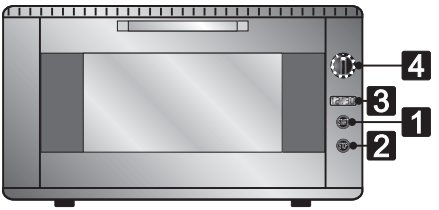
The oven must be supplied with water at a pressure between min. 50 kPa and max. 500 kPa.

2.5 Steam vent pipes

The rear of the oven is fitted with a pipe which vents the steam produced during cooking. This pipe **must** be left free of all obstructions. **Take care not to crush it.**



3. DESCRIPTION OF CONTROLS



1

START BUTTON

Use this button to set the time when turning on the appliance for the first time or after a power failure, scroll through preset programs and start cooking cycles.

2

STOP BUTTON

Use this button to set the time when turning on the appliance for the first time or after a power failure, scroll through preset programs and terminate cooking cycles.

3

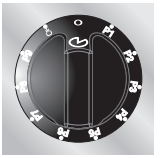
DISPLAY

Displays the current time, the selected program, the cooking parameters of the selected program and (for 90 cm models only) the operating power.

4

PROGRAM SELECTION KNOB

Turn this knob to set the cooking cycle with a preset program.



4. USING THE OVEN

4.1 Precautions and General Advice

When the oven is used for the first time, it should be heated to the maximum temperature for long enough to burn off any oily residues left by the manufacturing process.
If you have to carry out any procedures on foods, leave the door open for as short a time as possible to ensure the temperature inside the oven does not drop far enough to impair cooking results.
To avoid unpleasant contact with any steam inside the oven, open the door in two stages: hold it half-open (about 5 cm) for 4-5 seconds, then open it completely.

4.2 Inside lights

The inside lights are turned on by turning the thermostat knob.

4.3 Setting the time

At first use, or after a power supply failure, the current time has to be set. The 0:00 symbol will flash on the display.
To set the current time, hold down START + STOP together until the display stops flashing.
Now press or hold down START to increment the hour display. Once the current hour has been set, press STOP to set the minutes and increment them as before by pressing the START button.
When the correct time is set, press the STOP button and the display will stop flashing.

4.4 Setting the power

After having set the time as described above and pressed the STOP button to confirm the setting, the display will show P8.3 (maximum power absorption 8.3 kW) if the oven is connected to a three-phase power supply, or P5.5 (maximum power absorption 5.5 kW) if the power supply is single-phase.
Press START repeatedly to scroll through the power absorption settings available:
P8.3, P5.5 or **P3.0** for **three-phase** power connection;
P5.5 or **P3.0** for **single-phase** power connection.
After selecting the appropriate power, press STOP to confirm the setting.

N.B. This power setting operation only has to be carried out the first time the oven is connected. The value set is saved and automatically used whenever the oven is switched on after this. To modify this setting or the

time, press START + STOP together to return to the point described in section “4.3 Setting the time”.

4.5 Program selection

This oven has 15 different cooking programs, including:
14 user-editable programs for humidified fan-mode cooking (P1 to P14);
1 manual editable program for fan-mode cooking.
The following table shows the parameters for each program.

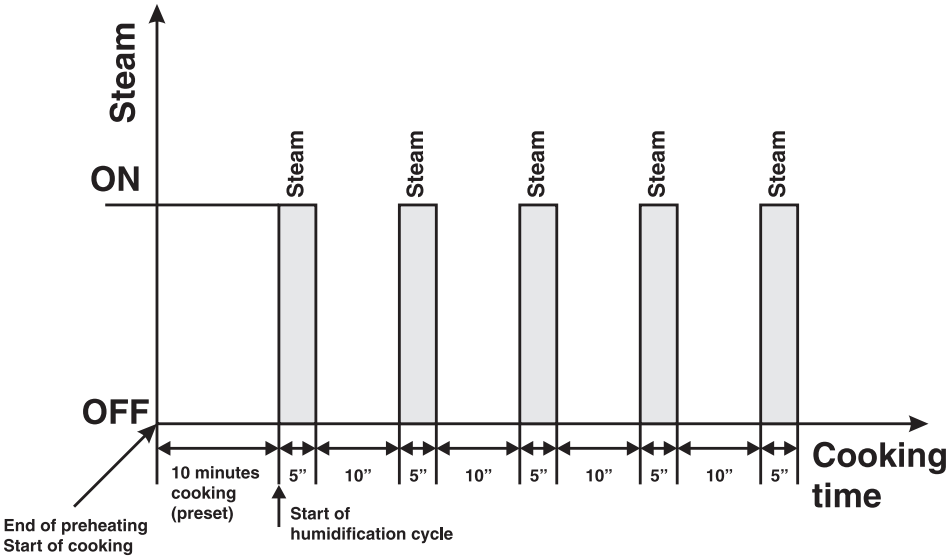
	Uprh preheating temperature	Ut °C cooking temperature	U Ct cooking time	U Ht humidification time
P1	Same as edited Ut°C	Preset 185°C	Preset 16‘	Editable if Ut°C > 150
P2	Same as edited Ut°C	Preset 190°C	Preset 15’	Editable if Ut°C > 150
P3….P14	Same as edited Ut°C	Editable	Editable	Editable if Ut°C > 150
P15 *	Same as edited Ut°C	Editable	Editable	N/A

4.6 Humidified cooking

The humidified fan-mode cooking programs the user is able to edit are from P1 to P14
A number of parameters can be edited for each program:

- cooking temperature [**U t°C**]: User heating
- cooking time **[U Ct] :** User cooking time
- humidification cycles [**U Ht**]: User humidity time

See cycle examples below



To edit a humidified fan-mode program by entering the parameters exactly as required, turn the knob to one of the programs from P1 to P14.
The display shows the parameters contained in the selected program.
Hold down **STOP** for 2 seconds.
A beeper sounds to indicate that the editing mode has been accessed, and the message **Ut°C** appears on the display.
Press **START** to display the cooking temperature.
Press **START** or keep it pressed to increase the cooking temperature; each time **START** is pressed the temperature increments by 1°C (from 50° to 300°), or hold **START** down for increments of 5°C. (N.B. humidification cycles [**U Ht**] can only be edited if **Ut°C** is set at a temperature above 150°C).
Press **STOP** to move on to displaying the next parameter
The display shows **U Ct**.
Press **START** to display the cooking time.
Press **START** or keep it pressed to increase the cooking time (from 1 min. to 99 min.).
Press **STOP** to move on to displaying the next parameter
The display shows **U Ht** only if Ut°C is set > 150°C
Press **START** to display the humidification cycles.
Press **START** or keep it pressed to increase the number of humidification cycles (from 0 to 6 cycles where 0 means conventional fan-mode cooking without the aid of humidification).

Press **STOP** to complete the program editing procedure.
The display shows **UEnd**.
The parameters set are now saved in the chosen program.
Press **START** to display the parameters just set.
Press **START** again to run the program just edited.

4.7 Humidified fan-mode cooking

Use the knob to select one of the preset programs (P1 – P14).
The display shows the parameters of the selected program.
Press START to confirm the start of the program.
The program starts, performing the preheating stage; the display shows "PrEh".
When the preheating is complete, a beep sounds to indicate that cooking can start, and the message "PrEh" flashes on the display.
Keep START pressed for a few seconds to start cooking; another BEEP sounds to signal the switch from preheating to cooking. (If START is not pressed after the beep, the temperature is held constant for about 10 minutes, after which it will start to drop for a period up to a maximum time of 20 minutes, counted from when the beep sounded. After this the oven switches off).
N.B. – although this is not recommended in terms of cooking quality, the program can be started even before the preheating temperature is reached by keeping START pressed for a few seconds.
During cooking, the display shows the time left until the end of the cooking process, the temperature set, the number of humidification cycles set (if any) and the number of the program being used, in alternation.

While cooking is in progress only, water can be delivered to the cooking chamber by operating the intake valve in manual mode. To do this, simply keep START pressed for at least one second. When the button is released, the water intake will be cut off.

During the last minute of cooking, the display will only show the countdown from 60 to zero seconds (end of cooking time). When all the cooking time has passed, a beep and the flashing message "End" will indicate that cooking is over. Once a cooking operation has finished, the user can extend the cooking time exactly as required in manual mode, as follows. Press START; the display will show "tp00". From now on, each pressure on the START key corresponds to one more minute's cooking; up to 10 extra minutes are permitted. Cooking will restart at the programmed temperature after 5 seconds. After these additional minutes, the program repeats the cooking end procedure described above and word "End" will flash for 20 minutes, during which time the temperature will gradually fall, stabilising at 100°C for cooking processes at 100°C or

above, or at the program temperature for cooking operations at below 100°C. After 20 minutes, the oven switches off.
N.B. - during preheating and cooking, whenever the door is opened the message "door" will appear on the display and a beep will sound to warn the user that the door must be closed while these operations are in progress.

4.8 Modifying a previously edited program

To modify one of the programs, turn the knob to one of the programs from P1 to P14 edited previously.
The parameters saved earlier will appear on the display.
Hold down **STOP** for 2 seconds.
The display shows **U t°C**.
Press **START** to display the cooking temperature.
Press **START** or keep it pressed to increase the cooking temperature; each time **START** is pressed the temperature increments by 1°C (from 50° to 300°), or hold **START** down for increments of 5°C.
Press **STOP** to move on to displaying the next parameter
The display shows **U Ct**.
Press **START** to display the cooking time.
Press **START** or keep it pressed to increase the cooking time (from 1 min. to 99 min.).
Press **STOP** to move on to displaying the next parameter
The display shows **U Ht** only if Ut°C is set > 150°C
Press **START** to display the humidification cycles.
Press **START** or keep it pressed to increase the number of humidification cycles (from 0 to 6 cycles where 0 means conventional fan-mode cooking without the aid of humidification).
Press **STOP** to complete the program editing procedure.
The display shows **UEnd**.
The parameters set are now saved in the chosen program.

4.9 Manual cooking

Use the knob to select the manual program.
The special feature of this user-editable program is that the cooking parameters set are not retained in the memory when the knob is turned to any other position.
This means that an "empty" program is always immediately available for quick, easy editing.

4.9.1 How to use this program

Use the knob to select the manual program.
The display shows "- - - - " to indicate that there are no cooking parameters present, and the number of the program (P10).
Press **START** or keep it pressed to increase the cooking temperature; each time **START** is pressed the temperature increments by 1°C (from 50° to 300°), or hold **START** down for increments of 5°C.
Press **STOP** or keep it pressed to increase the cooking time from 1 min. to 99 min. if you require a timed cooking operation, or set "InF" if an indefinite cooking time is required.
Release **STOP** and preheating will start automatically after 5 seconds; the oven will preheat to the set cooking temperature.
N.B. – When the cooking process is over, to repeat the same program do not turn the knob and press **START** again.

4.10 Rapid cooling

The oven has a special function which allows its interior to be cooled quickly. To activate this function, turn the function selector to "0", open the door and press the START key for at least 2 seconds. The fans inside the oven will come into operation with the heating elements off. To stop the function, press the STOP key.

4.11 Key to the oven's beep sounds

All the beep sounds the oven emits are different from each other, in order to allow the user to identify exactly what the oven is doing.
Parameter setting/modification menu = 1 single beep
End of preheating and pause before start of cooking = 5 beeps followed by a pause of 2 seconds.
Cooking start = 2 single beeps
Door open during preheating and cooking = continuous beep
End of cooking = 3 beeps followed by pause of 4 seconds.

4.12 Possible error messages on the display

The display is able to show two different types of error

4.12.1 Err3

This message appears whenever the software detects a sensor malfunction.

4.12.2 Err1

This message appears whenever the software detects that the sensor connector is not properly connected to the electronic circuit board or has short-circuited.

5. CLEANING AND MAINTENANCE

Important:
never point jets of water straight at the oven and do not use high-pressure water cleaners.

Before carrying out any operation, disconnect the oven from the electricity supply.

5.1 Cleaning stainless steel

To keep stainless steel in good condition, it must be cleaned regularly at the end of each day, after allowing it to cool.

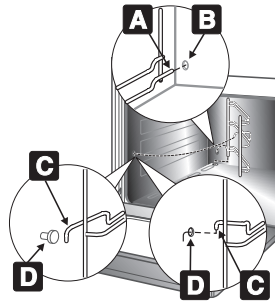
When cleaning and caring for stainless steel surfaces, always use **only** specific products which do not contain abrasives or chlorine-based acids.
Instructions for use: pour the product onto a damp cloth and wipe over the surface, then rinse thoroughly and dry with a soft cloth or chamois leather.

Never use metal scouring pads or sharp scrapers; they will damage surfaces.
Use ordinary non-abrasive products for steel, with the aid of wooden or plastic utensils if necessary.
Rinse thoroughly and dry with a soft cloth or chamois leather.

5.2 Cleaning the inside of the oven

To keep the oven in good condition, it must be cleaned regularly at the end of each day, after allowing it to cool. Remove all removable parts.

*Remove the side runners by removing the hook "**C**" from the hole or pin "D" (depending on the model) and the pin "**A**" from the hole "**B**" on the bottom of the oven.*



- Clean the oven shelves and side runners with hot water and non-abrasive detergents, rinse and dry.

5.3 Door glazing

The door pane of glass should always be kept thoroughly clean. Use absorbent kitchen roll; remove stubborn dirt with a damp sponge and ordinary detergent.

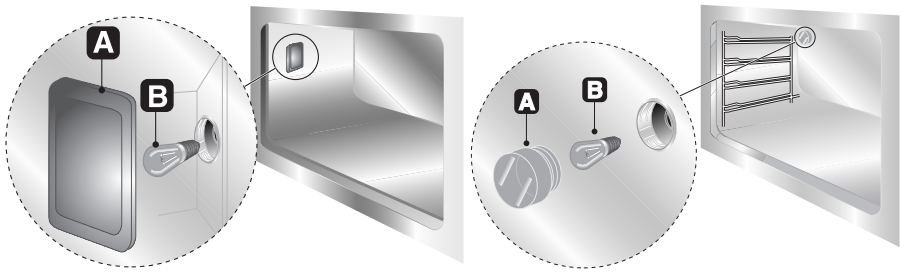
6. EXTRAORDINARY MAINTENANCE

Occasionally, the oven will require minor servicing procedures or the replacement of parts subject to wear and tear, such as gaskets, light bulbs, etc. The specific operations for each procedure of this kind are provided below.

Before carrying out any operation, disconnect the oven from the electricity supply.

6.1 Changing the light bulb

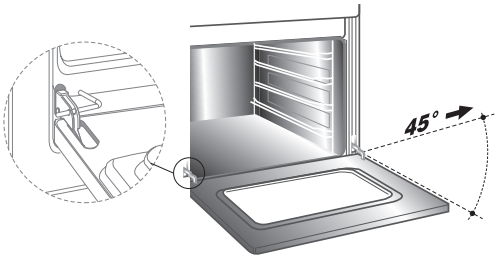
Remove the protective cover **A**. Replace the bulb **B** with another of the same type. Replace the protective cover **A**.



Use only light bulbs approved for ovens (T 300 °C).

6.2 Removing the door

Open the door completely and insert the pins (supplied) into the holes from the inside. Close the door to an angle of about 45° and lift it off. To reassemble, fit the hinges into their grooves, then lower the door into place and extract the pins.



6.3 Oven door gasket

To allow thorough cleaning of the oven, the door gasket can be removed. Before removing the gasket, remove the oven door as described above. Once the door has been removed, lift the tangs at the corners as shown on the right.